

Christmas Day

at the *Hatton Arms*

Adults £89.95

Children Under 12 £45.00

A deposit of £10 per person will be taken by 9th November and full payment and pre-order of all meals will be required by 6th December

Email: Sward@hattonarms.com
for Christmas Day Bookings or
call 01926 492427

Canapés on Arrival

Starters

Roast Cauliflower and Cashel Blue Cheese Soup, Cauliflower Beignet (GFA, V)

Fresh Lobster Tail, Atlantic Prawns Cocktail, Crisp Leaf, Bloody Mary Rose Sauce & Croûtes (GFA)

Pan Fried Seared Scallops, Sweetcorn Puree, Courgette Fritters, Pea Shoots (GFA)

Chicken Liver Parfait, Toasted Sourdough, Onion Chutney (GFA)

Roasted Fig & Goats Cheese Parcels, Apple Relish (V)

Mains

All Served with Garlic & Thyme Roast Potatoes

Norfolk Roast Turkey Crown Sage & Chestnut Stuffing, Bread Sauce, Pigs in Blankets (GFA)

Spiced Monkfish, Miso Broth, Aromatic Rice

Fillet of Beef Wellington, Rossini Potato, Wilted greens, Maderia Jus (GFA)

Pan Fried Crispy Stone Bass fillet with Smoked Chorizo Chowder (GFA)

Cumin Spiced Butternut Squash, Lentil & Spinach Pithivier, Spiced Red Cabbage (GFA, V)

Desserts

Traditional Christmas Pudding, Bay Anglaise (GFA, VA)

Pear & Gingerbread Trifle, Vanilla Shortbread (GFA)

Chocolate & Cherry Yule Log, Chantilly Cream (GFA)

Apple & Cinnamon Sponge, Vanilla Custard

Selection of British Cheeses, Celery, Plum Chutney, Grapes & Crackers GFA)

Homemade Truffles (GF) & Mince Pies to Finish

All tables will have a discretionary 10% service charge applied.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please let us know before ordering.